

# IGOR

# Gorgonzola

100% GUSTO ITALIANO



**IGOR**  
*Gorgonzola*  
100% GUSTO ITALIANO



## LEONARDI FAMILY: since 4 generations



From the left: **Fabio**, CEO; **Lara**, CFO; Grandmother **Ivana**, Supervisor; **Giulia**, Export Sales Account; **Maurizio**, President.

**Passion, planning, commitment, tradition, and innovation:** these are the keys to IGOR Gorgonzola's success.

For four generations, the Leonardi Family has been producing and bringing to the tables of the world the PDO Gorgonzola, a perfect synthesis between the ancient and wise art of cheese making and the most modern technological innovations. Handed down from father to son, IGOR's original recipe has remained unchanged for over 80 years, paying the utmost attention to the selection of milk and a careful monitoring of the various production stages, always respecting tradition and the environment. Just a few simple ingredients to create a unique cheese, known and loved in Italy and all over the world thanks to its incomparable taste.

*Four generations have passed since then, but the love for tradition has remained unchanged.*

## THE HISTORY: from 1935 until today

Since 1935, the year of its foundation, IGOR has enjoyed a significant and constant growth. Thanks to the strong development of both national and international markets, Igor has been able to make several investments over time, achieving 5 expansions of its headquarter located in Cameri and 4 acquisitions of gorgonzola production sites.

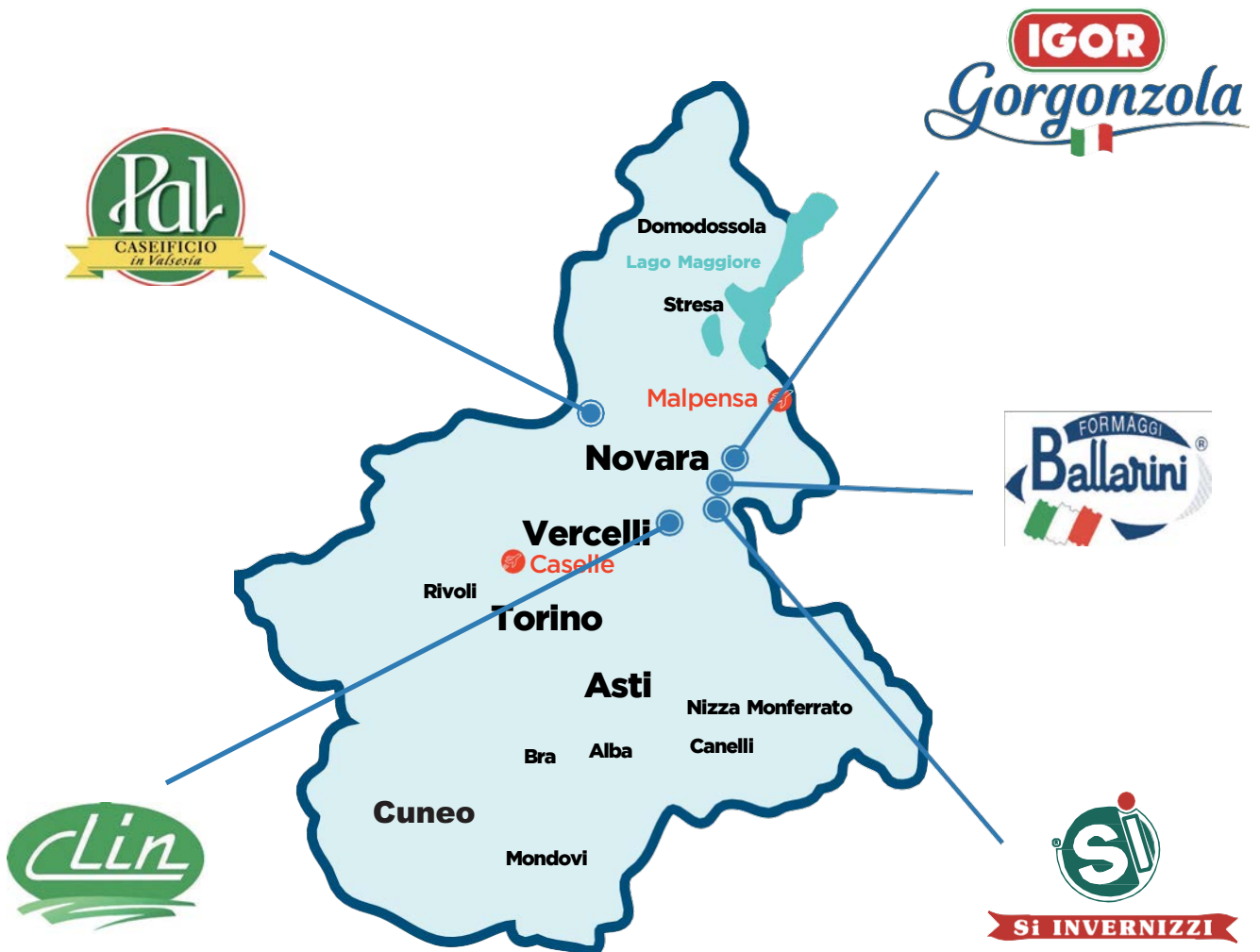
In the headquarter of Cameri we find a modern factory, where there are two fully automated production plants, one of which, inaugurated in December 2018, built according to the principles of the 4.0 Industry. Moreover, to better combine **innovation and tradition**, in recent years Igor has acquired the following historical production sites: PAL in Prato Sesia, CLIN in Cameriano, SI INVERNIZZI in Trecate and a historical ripening site in Cameri: BALLARINI.



1935	<b>FOUNDATION</b>	Natale Leonardi carried out an artisanal production of Gorgonzola in Mezzomerico and sold it to hotels of the Maggiore Lake.
1996	<b>IGOR 1</b>	IGOR moves the company to Cameri, in a modern plant of <b>15,000</b> square metres.
2000	<b>COAGULATOR</b>	Igor installs the first coagulator in continuous, an innovative production system, to increase the production capacity to around <b>4,000 wheels per day</b> .
2003	<b>IGOR 2</b>	Expansion of the headquarter: <b>+5.000 sqm</b> .
2006	<b>ACQUISITION OF BALLARINI</b>	IGOR acquires BALLARINI, a company <b>specialised in the artisanal ripening of gorgonzola</b> , to increase its presence on world markets.
2008	<b>ACQUISITION OF CLIN</b>	An artisanal dairy where 800 wheels of Gorgonzola Dolce and Piccante are produced each day with <b>3000-litre polyvalent tanks</b> .
2009	<b>IGOR 3</b>	Headquarters expansion: <b>+ 5.000 sqm</b> .
2011	<b>IGOR 4</b>	4th expansion of the headquarter of more than <b>10.000 sqm</b> .
2014	<b>ACQUISITION OF PAL</b>	At the foot of Monte Rosa, Pal is a historic artisanal dairy with <b>3,000-litre polyvalent tanks</b> , where around 300 wheels of top-quality Gorgonzola are produced each day.
2018	<b>IGOR 5 GORGONZOLA 4.0</b>	Concluded in December 2019, the 5th expansion of the headquarter according to the principles of 4.0 Industry brought the total area of the Cameri site to <b>50,000 sqm</b> , with the installation of the 2nd coagulator based on Industry 4.0.
2019	<b>SI INVERNIZZI ACQUISITION</b>	IGOR acquires Si Invernizzi, a historical production site with a century of history, specialised in the production of premium gorgonzola thanks to <b>700-litre tanks</b> .
2021	<b>SI INVERNIZZI EXPANSION</b>	The expansion of Si Invernizi of <b>3,500 sqm</b> was completed in December 2021

# THE IGOR GROUP TODAY





IGOR Gorgonzola was born in dairies located at the foot of Monte Rosa, one of Italy's most beautiful valleys and a UNESCO World Heritage Site.

All IGOR's production sites produce Gorgonzola using fresh Italian milk coming from carefully selected farms in the PDO area, two of which are in the Ticino River Park, where Gorgonzola has always been produced and where fodder from permanent meadows guarantee a superior level of milk that is particularly suitable to produce this Italian excellence.

## TECHNOLOGY AT THE SERVICE OF TRADITION

IGOR Gorgonzola is truly committed in preserving the know-how of traditional cheese making, an important value to be handed down proudly to future generations. For this reason, during its expansions, the company has chosen to acquire three historical cheese companies deeply rooted in the territory with a long-lasting experience in Gorgonzola production.

IGOR today owns 5 production sites:

- 2 fully automated plants at Igor's headquarters in Cameri, one of which was inaugurated in December 2019 according to the principles of the 4.0 Industry
- 2 artisanal dairies, CLIN and PAL, where production is carried out with 3000-litre polyvalent tanks.
- 1 artisan plant, SI INVERNIZZI, which produces gorgonzola with 700-litre tanks.



## KEY NUMBERS OF IGOR



**2.500.000**  
WHEELS OF GORGONZOLA PRODUCED  
PER YEAR



**180**  
FARMS IN PIEDMONT AND LOMBARDY  
REGIONS PRODUCING MILK FOR IGOR



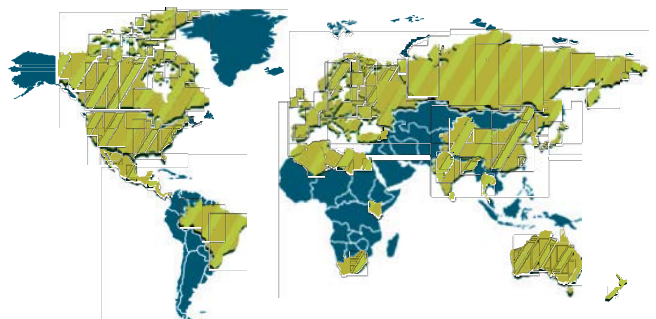
**1.000**  
FAMILIES INVOLVED IN IGOR'S  
PRODUCTION SYSTEM



**50%**  
IGOR'S WORLD MARKET SHARE



**52%**  
EXPORT ACTIVITY



## TRACEABILITY OF THE SUPPLY CHAIN

According to the Company's criteria "one step backward and one step forward", strict internal procedures regulate the selection of the suppliers, identifying a precise outline of all agents which operate at each single stage of the production chain. The aim is to always improve food safety by increasing the information available to the Company and encouraging greater accountability of the operators in the supply chain. It is important, therefore, to have a wide level of information on the path followed by the products along the supply chain, from the agricultural to the distribution phase: the information does not concern only the economic agents participating in the supply chain, but is associated with the product, allowing its history to be reconstructed.

To achieve these results, IGOR has implemented a management system to follow the stream of rawmaterials and products according to batches, assigning a set of information to each lot. All this has led to an overall improvement of food safety and the prevention of risks linked to noncompliance.

For instance, when there is a problem of hygienic- sanitary nature, our system allows the identification of non-conforming lots, as well as the phase in the supply chain where the problem has occurred and the allocation of specific responsibilities. The second goal is to guarantee the high quality of the products. For this purpose, together with the operations and procedures adopted to implement the traceability system in the supply chain, IGOR has introduced strict production rules for all the actors involved in the system in order to gain and maintain high-quality level of products, such as planning numerous and specific periodic inspections.







## ONLY ITALIAN FRESH MILK 100% farm animal welfare



Each day, over 180 farms selected by IGOR exclusively from Piedmont and Lombardy regions, provide their best fresh milk, collected from cows fed with natural fodder. IGOR carries out regular visits to the farmers to check and verify the health and well-being of the animals. Moreover, IGOR's internal laboratory carries out analysis on milk as soon as it gets to the plant, thereby guaranteeing its 100% authenticity.

## NATURALLY LACTOSE-FREE



All gorgonzola produced by Igor has been certified Naturally Lactose-Free by L-free and approved by the Italian Lactose Intolerance Association (AILI).

On 16th June 2016, the Italian Ministry of Health declared, by decree DGSAN 24708, that a dairy product can be defined naturally lactose-free when the lactose residue is lower than 0,1g per 100g.

The Italian Association for Lactose Intolerance (AILI) awards its certification to the companies whose products have a lactose residue 10 times lower than the ministerial parameters. IGOR Gorgonzola has not only demonstrated its compliance with this parameter, by showing AILI multi-year analyses on its gorgonzola, but has also undergone analyses carried out by the certification body in an external accredited laboratory.

Tests carried out on Igor's gorgonzola certified a lactose residue even lower than 0,01g for 100g of product: a quantity 10 times lower than the ministerial parameter.

**Igor's gorgonzola is the first cheese that obtained this important certification.**

## PASSION FOR TASTE, LOVE FOR THE PLANET

PASSION FOR TASTE, LOVE FOR THE PLANET is the claim of the “sustainability method” that Igor Gorgonzola has developed over several decades, becoming today a food company with a complete eco-sustainable production chain.

The green model that we present pursues the ideal of being a “positive impact” entity: the whole production chain of Igor Gorgonzola has become over time a low or zero environmental impact chain, as we have always been a company at the forefront in terms of controls, surveys and new technologies: our Passion for Taste makes us stay constantly updated and in line with the needs of the current times, without sacrificing high quality and the traditional nature of our PDO cheese.

Our Love for the Planet has reached a new peak in 2022: starting from our reliable suppliers, who have developed 100% farm animal welfare, according to the Classyfarm standard; passing through the new ecological methane transports and the numerous certifications - such as the important Zero Emission Company - until our consumers thanks to a totally recyclable new eco-pack.

Igor has therefore not only a healthy and excellent product, but today also its pack has reached the highest levels of quality and efficiency.

## NEW ECOPACK 100% RECYCLABLE

For several years now, thanks to the elimination of the plastic lid, Igor has reduced the use of plastic by 30% on almost 15 million packs per year. The sustainable innovation of 2022 is the new ECOPACK 100% recyclable, which consists of a tray, a back-label and a foil, all made of polypropylene, a 100% recyclable material.



# 3P SUSTAINABILITY METHOD

SUSTAINABLE QUALITY ALONG THE WHOLE PRODUCTION CHAIN

PRODUCT

100% FARM ANIMAL WELFARE



25% METHANE GAS IN SUSTAINABLE TRANSPORT



IMPROVEMENT IN ENERGY EFFICIENCY PERFORMANCE OF 48% TOE/t



PRODUCTION

RECOVERY OF DEMINERALISED WATER FROM WHEY



ZERO EMISSION COMPANY 

100% GREEN ENERGY

2 COGENERATION PLANTS WITH 100% HEAT RECOVERY SYSTEM



PACKAGING

ECOPACK -30% PLASTIC



100% RECYCLABLE PACKAGING



**NEW**  
ECO PACK  
100%  
RECYCLABLE

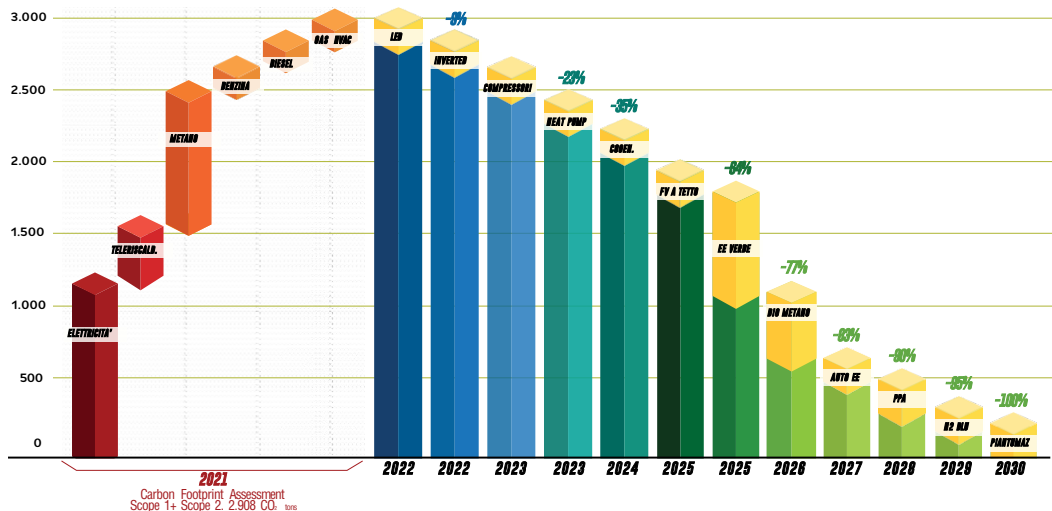
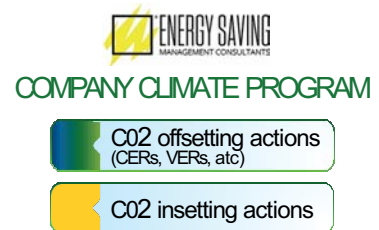


## IGOR'S COMMITMENT FOR THE ENVIRONMENT

IGOR Gorgonzola has also obtained the ISO 50001 Certification. This voluntary international standard was issued in 2011 by the International Organization for Standardization and it is the new international standard for energy management. The standard ISO 50001 focuses on the implementation of an Energy Management System thanks to a systematic approach for monitoring consumption in order to allow a more rational use of energy sources, which are involved in the whole production process of the company, and to reduce their consumption resulting in a significant energy saving.

In addition, IGOR launched the BEE-FRIENDLY project, inaugurating a new beehive site at the central production plant in Cameri, located on the edge of the Ticino valley, a suitable environment for the development and pollination of bees. Bees are one of the world's most important pollinators, they ensure the survival of hundreds of other animals and play a decisive role in agriculture. It is well known that the number of pollinators is dropping due to pollution, and their disappearance would upset the natural balance of the ecosystem.

Last but not least, Igor has always had his eye on the future and therefore has already defined the objectives of a plan to continuously improve the company's sustainability from now until 2030.



## IGOR'S SOCIAL COMMITMENT



Coppa Italia A1 2015



Campionato Italiano 2017



Supercoppa Italiana 2017



Coppa Italia A1 2018



Coppa Italia A1 2019



CEV Champions League  
18 MAGGIO 2019

An entrepreneur knows that social commitment is a must for a successful company: this is a conviction rooted in those who have achieved international success, and it is an even more deeply felt concept in Leonardi's family, which retains strong ties to its territory.

IGOR is active at 360° in the social world, supporting numerous projects through the fund created by the Foundation of the Communities of Novara whose president was, until 2015, Ezio Leonardi, uncle of the holders of IGOR. The company actively participates in support of cultural events and initiatives with important social implications, also promoted by the Maggiore Hospital of Novara, a reference point for health care and top-level medical research.

Each initiative supported by IGOR goes beyond brand visibility and event sponsorship: It is a choice dictated by love for the territory and its inhabitants.



## CERTIFICATIONS

IGOR Gorgonzola is strongly committed to ensuring highest-quality products. IGOR Gorgonzola has always strived to meet the highest production standards: a constant effort that has been certified by the most important Certification Bodies.

UNI EN ISO 22000:2005

issued on 2013

GLOBAL STANDARD FOR FOOD SAFETY (BRC)

issued on 2015

IFS INTERNATIONAL STANDARD FOR AUDITING FOOD SUPPLIERS

issued on 2015

LFREE: NATURALLY LACTOS FREE

issued on 2019

HALAL

issued on 2018

AXPO: 100% ENERGY FROM RENEWABLE SOURCE

issued on 2020

ZERO EMISSION COMPANY

issued on 2020

## AWARDS

- 2020** ● IGOR GORGONZOLA is a Digital Star 2020, according to the study carried out by the Germany Institute of Quality and Finance. Igor is among the best 350 Italian Companies in the digital field, being first in the dairy sector with the highest score.
- 2019** ○ The Gorgonzola dolce extra creamy Gran Riserva Leonardi with 90 days of ripening and the Gorgonzola dolce Quattrorse with the certification animal welfare in dairy cattle won the GOLD medal at the World Cheese Awards 2019 in Bergamo.
- 2019** ● IGOR GORGONZOLA, with great pride, became part of the 100 SUPER CHAMPION companies, those with a turnover from 120 to 500 million
- 2018** ○ IGOR Gorgonzola Piccante wins the second step of the podium at World Championship Cheese Contest in Wisconsin from 6th to 8th March.
- 2016** ● Gorgonzola piccante IGOR wins first prize in the category "Piccante Gorgonzola PDO Cheese" at the San Lucio CaseoArt Trophy. This award stands by far as the highest recognition in the Italian dairy craft.
- 2014** ○ Leonardi Gran Riserva wins first prize in the category "Sweet Gorgonzola PDO Cheese" at the San Lucio CaseoArt Trophy. This award stands by far as the highest recognition in the Italian dairy craft.
- 2014** ● PAL Gorgonzola PDO obtains the "Diploma di Qualità" at the 7th National Slow Food Cheese Contest "Infiniti Blu" organized by Slow Food and ONAF.
- 2012** ○ IGOR sweet Gorgonzola wins the Super Gold prize in the category "Blue Cheese" at the World Cheese Awards 2012, the international annual excellence award of the dairy industry held in Birmingham (UK), featuring 2,781 cheeses from 30 different countries.
- 2011** ● In the month of November, IGOR Gorgonzola wins the Gold Medal in its category at the World Cheese Awards in Birmingham
- 2009** ○ In the month of March, IGOR Gorgonzola is declared by DATABANK as "Company to watch in 2008" in the "Table Cheese" category.
- 2004** ● IGOR wins again the Gold medal in the "Blue PDO Cheeses" category at the World Cheese Award in London.
- 2002** ○ IGOR places first at the World Cheese Award in London after having won the same prize in 1997, thus confirming its ability to meet high-quality standards over time.
- 2002** ● Once again, DATABANK, based on a study similar to that carried out in 2001 (see below), ranks IGOR as the leading Italian cheese factory.
- 2001** ○ In the month of July, DATABANK, a leading company in financial research and financial trends analysis, ranks IGOR as the leading Italian cheese factory in the development and production of "fresh, soft and semi-firm aged cheeses" for the year 2000.
- 1999** ● The French magazine PROCESS ranks IGOR as one of the best eighteen cheese factories of the decade in Europe in the "FOOD" sector.

## IGOR ON THE WEB

Igor has been investing heavily in Digital Marketing for several years. A creative website has been made and optimized for search engines: the website is constantly updated with tasty recipes and videos made by famous chefs. Translated into ten different languages, it records hundreds of thousands of visitors each month, also thanks to Google Ads and Facebook Ads campaigns.

The constant presence on Food and Beverage and national information websites has given, as a result, the leadership on the main social media, such as Instagram, Facebook, LinkedIn and YouTube and the inauguration of official IGOR pages in 4 countries.

Igor also invests in collaborations with famous Chefs, Influencers and Food Bloggers through online competitions, daily interactions, and periodic campaigns. In 2021 Igor also invested in digital campaigns on the main Food and Beverage websites in France, Spain and Germany.



## A UNIQUE CHEESE, safeguarded by the Protected Designation of Origin: PDO



Gorgonzola cheese was recognized by the European Community and registered in the list of the PDO products on the 12th of June 1996 in accordance with the EEC Regulation n° 1107/96. A strict legislation defines the production standards and the PDO area of milk collection, production, and ripening, ensuring its quality and authenticity. There are two varieties of Gorgonzola - dolce (mild) and piccante (spicy) type - each with its peculiar characteristics deriving from distinct production processes strictly regulated by the Standard Specifications, issued by the Consortium for the protection of Gorgonzola PDO, implemented by MIPAAF (Italian Ministry of Agricultural, Food, and Forestry Policies), and recognized by the European Community. Each Gorgonzola wheel is labelled with the indication about the cheese maker; moreover, Gorgonzola must be wrapped in goffered aluminium foil with the goffered identifying **g** marks printed all over the aluminium foil: without this identifying mark issued by the Consortium, the product cannot be considered Gorgonzola.

A designated body, authorized by the Ministry of Agricultural, Food, and Forestry Policies, periodically verifies if producers comply with such requirements. A certificate of conformity may only be granted to those cheese wheels that fully comply with the standards mentioned above, thereby allowing the marketing of the product under the name of Gorgonzola with Protected Designation of Origin. The portions of Gorgonzola sold in trays must carry the symbol of the Consortium with the appropriate authorisation number given to the producer and the packer as quality assurance.

## NUTRITION FACTS

From a nutritional point of view, Gorgonzola is a complete food, that contains all the essential elements to ensure a harmonious physical development and a balanced intake of daily, healthy energy.

<b>Energy</b>	<b>1346 Kj</b>	<b>325 Kcal</b>
Total Fat	27 g	
saturated fatty acids	19.4 g	
Calcium	432 mg	
Carbohydrates	0.9 g	
Sugars	< 0.1 g	
Proteins	19.5 g	
Phosphorus	374 mg	
Fibers	< 0.5 g	
Vitamins	A, B1, B2, B6, B12, E, PP	
Salt	1.81 g	





## PRODUCT LINES

### Sales formats:

- Wheel of 12 kg
- Half-wheel of 6 kg
- 1/4 wheel of kg 3
- 1/8 wheel of kg 1,5
- 1/16 wheel of 750 g
- Portioned sales units 150 g / 200 g

### Product lines:

- **Gorgonzola Gran Riserva Leonardi**  
*The top-quality extra-creamy Gorgonzola*
- **Quattorose Santi**  
*The historical brand of Gorgonzola*
- **Gorgonzola inBlu**  
*The creamy Gorgonzola of Premium range*
- **Gorgonzola Piccante**  
*Gorgonzola with an intense taste*
- **Blu di Capra**  
*Blue cheese made with fresh goat milk*
- **Igor Creme**  
*The creamy Gorgonzola cremoso*
- **Line Casa Leonardi**  
*The typical Gorgonzola*
- **Gorgonzola BIO**  
*Our organic Gorgonzola*
- **Gorgonzola Crumbles**
- **Gorgonzola for Industry**
- **Mascarpone and Ricotta**
- **Other cheese varieties**



## GRAN RISERVA LEONARDI LA SELEZIONE



 12 Kg

 1 x 1

Wheel



 6 Kg

 1 x 1

Half wheel



 3 Kg

 1 x 2

1/4



 1,5 Kg

 1 x 4

1/8



 750 g

 1 x 6

1/16

## GRAN RISERVA LEONARDI AL CUCCHIAIO with wooden pack



 6 Kg

 1 x 1

Half wheel



 1,5 Kg

 1 x 4

1/8

## DOLCETTO MASCARPONE AND GORGONZOLA



 1,2 Kg

 1 x 4

GORGONZOLA AND MASCARPONE



 2,4 Kg

 1 x 2

GORGONZOLA AND MASCARPONE



## GRAN RISERVA LEONARDI BORDEAUX



 12 Kg

 1 x 1

Wheel



 6 Kg

 1 x 1

Half wheel



 3 Kg

 1 x 2

1/4



 1,5 Kg

 1 x 4

1/8



 750 g

 1 x 6

1/16

## GRAN RISERVA LEONARDI

### BORDEAUX - AL CUCCHIAIO with wooden pack



 6 Kg

 1 x 1

Half wheel



 1,5 Kg

 1 x 4

1/8



 200 g

 1 x 12  
 1 x 15

Gorgonzola Piccante Portion



 200 g

 1 x 12  
 1 x 15

Gorgonzola Sweet Portion



## QUATTROROSE SANTI HISTORICAL LINE



 12 Kg

 1 x 1

Wheel



 6 Kg

 1 x 1

Half wheel



 3 Kg

 1 x 2

1/4



 1,5 Kg

 1 x 4

1/8

## QUATTROROSE SANTI AL CUCCHIAIO with wooden pack



 6 Kg

 1 x 1

Half wheel



GORGONZOLA  
SANTI

*P. Fiori*  
DI GORGONZOLA  
QUATTORROSE


## QUATTROROSE SANTI NEW LINE



 12 Kg  
 1 x 1


Wheel



 6 Kg  
 1 x 1



Half wheel



 3 Kg  
 1 x 2



1/4



 1,5 Kg  
 1 x 4



1/8



 200 gr  
 1 x 8  
1 x 16

Gorgonzola Sweet  
Portion





 200 gr  
 1 x 8  
1 x 16

Gorgonzola Piccante  
Portion

## DOLCETTO MASCARPONE AND GORGONZOLA



 1,2 Kg  
 1 x 4

Fior di Delizia  
GORGONZOLA AND MASCARPONE



 200 gr  
 1 x 15

Portion Fior di Delizia  
GORGONZOLA AND MASCARPONE





## GORGONZOLA DOLCE IN BLU



12 Kg  
1 x 1

Wheel



6 Kg  
1 x 1

Half wheel



1,5 Kg  
1 x 4

1/8



750 g  
1 x 16

1/16



150 g  
200 g  
1 x 8  
1 x 16

Gorgonzola Sweet Blu Portion



150 g  
170 g  
1 x 8

Gorgonzola Sweet Blu Triangle Portion

## DOLCETTO MASCARPONE AND GORGONZOLA



150 gr  
200 gr  
1 x 15

Portion



1,2 Kg  
1 x 4

Tronchetto





2,4 Kg  
1 x 2

Tronchetto




# GORGONZOLA PICCANTE



 12 Kg  
 1 x 1



Wheel



 6 Kg  
 1 x 1



Half wheel



 1,5 Kg  
 1 x 4





1/8



 750 g  
 1 x 16




1/16



 150 g  
 200 g  
 1 x 8  
 1 x 16





Gorgonzola Piccante Black Portion



 150 g  
 170 g  
 1 x 8

Gorgonzola Piccante Black Triangle Portion



 150 g  
 200 g  
 1 x 8  
 1 x 16

Gorgonzola Piccante Green Triangle Portion



# BLU DI CAPRA

with fresh goat milk



 12 Kg

 1 x 1

Wheel



 4 Kg

 1 x 1

Wheel of 4Kg



 1,5 Kg

 1 x 4

1/8



 200 g

 1 x 8  
 1 x 16

Blu di Capra  
Portion



**IGOR**



*Blu di Capra*

100% LATTE ITALIANO FRESCO DI CAPRA



**DOLCE**

**DOLCE**

100% LATTE ITALIANO FRESCO DI

*Blu di Capra*



*Blu di Capra*

*Blu di Capra*

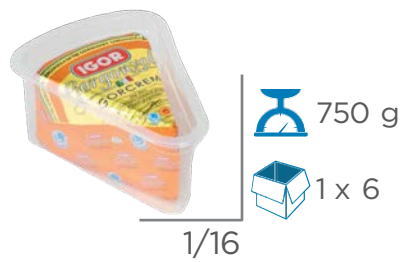
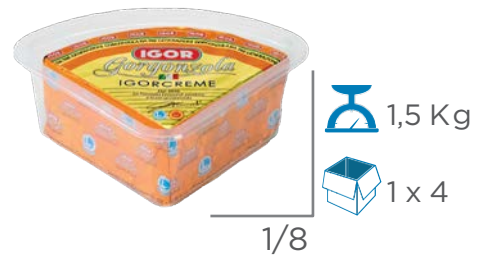
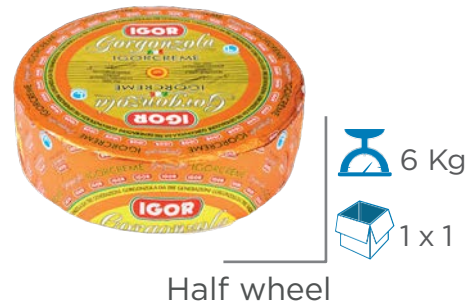
*Blu di Capra*  
*Blu di Capra*  
*Blu di Capra*



*Blu di Capra*  
*Blu di Capra*

**IGOR**

# Gorgonzola Dolce IGOR CREME Line





# Gorgonzola Dolce CASA LEONARDI Line





 12 Kg  
 1 x 1  
Wheel





 6 Kg  
 1 x 1  
Half wheel





 3 Kg  
 1 x 2  
1/4



 1,5 Kg  
 1 x 4  
1/8



 750 g  
 1 x 6  
1/16



 150 g  
 200 g  
 1 x 8  
 1 x 16  
Gorgonzola Sweet  
Portion



# IGOR ORGANIC



 12 Kg  
 1 x 1



Wheel



 6 Kg  
 1 x 1



Half wheel



 1,5 Kg  
 1 x 4



1/8



 750 g  
 1 x 6

1/16



 150 g  
200 g  
 1 x 8  
1 x 16

Gorgonzola  
Bio-Organic  
Portion

# CRUMBLES



**GORGONZOLA CRUMBLES is the authentic, ready-to-use Gorgonzola PDO.** IGOR Crumbles is the new proposal to meet the needs of the global market and affirm Igor's will to make products in line with the demands of the new generation of consumers all over the world.

## GORGONZOLA DOP FOR INDUSTRY AND FOOD SERVICE



500 gr  
1 x 1

Gorgonzola cubes



1,2 Kg  
1 x 1

Gorgonzola cubes



12 Kg  
1 x 1

Gorgonzola sweet/piccante  
Blue Bag



12 Kg  
1 x 1

Gorgonzola sweet/piccante  
Blue Bag

## MASCARPONE AND RICOTTA



250 g  
1 x 6  
1 x 12

Mascarpone



500 g  
1 x 6  
1 x 12

Mascarpone



1,5 Kg  
200 gr  
1 x 2

Ricotta



250 g  
1 x 6

Ricotta

## OTHER CHEESES



3 Kg  
3,3 Kg

1 x 3

Fontal



1 Kg

1 x 12

Provolone



2,2 Kg

1 x 2

Taleggio DOP



4,5 Kg

1 x 2

Grana Padano



1 Kg

1 x 10

Grana Padano



200 g

1 x 12

Grana Padano



100 g

1 x 12

Grana Padano







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